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SPECIFICATION FOR MALTED MILK FOODS

(First Revision)

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Indian Standard

SPECIFICATION FOR MALTED MILK FOODS

(First Revision)

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(*Continued on page* 9)

Indian Standard

SPECIFICATION FOR MALTED MILK FOODS

(First Revision)

0. FOREWORD

0.1 This Indian Standard (First Revision) was adopted by the Indian Standards Institution on 30 October 1975, after the draft finalized by the Dairy Products Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Malted milk foods are of two distinct types; namely, malted milk foods not containing cocoa powder and malted milk foods containing cocoa powder. Malted milk foods are manufactured in the form of powder or granules and are used as beverages.

0.3 This standard originally covered malted milk foods without cocoa powder while those containing cocoa powder were covered in IS : 2003-1962*. While revising this standard it has been decided to make it comprehensive and cover all types of malted milk foods being manufactured in the country except malted skim milk food (*see* IS : 4421-1967†) which is not recommended for infant feeding. Consequently this standard supersedes IS : 2003-1962*.

0.4 While formulating this standard, due consideration has been given to the relevant rules prescribed by the Government of India under the Prevention of Food Adulteration (PFA) Act, 1954. This standard is subject to restrictions imposed under the Act and the Rules framed thereunder, wherever applicable.

0.5 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960‡. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

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*Specification for malted milk foods containing cocoa powder.

†Specification for malted skim milk food.

‡Rules for rounding off numerical values (*revised*).

1. SCOPE

1.1 This standard prescribes the types, requirements, methods of sampling and test for malted milk foods.

2. TERMINOLOGY

2.0 For the purpose of the standard, the following definitions shall apply.

2.1 Malted Milk Foods Not Containing Cocoa Powder — The material obtained by a combination of whole milk, partially skimmed milk or milk powder, with the wort separated from a mash of ground barley malt, any other malted cereal grain and wheat flour or any other cereal flour, or malt extract, with or without addition of optional ingredients (*see* **4**) and without added sugars, in such a manner as to secure complete hydrolysis of the starchy material and prepared in a powder or granule or flake form by roller drying, spray drying, vacuum drying or any other suitable process.

2.2 Malted Milk Foods Containing Cocoa Powders — Same as **2.1** and containing cocoa powder. These may also contain added sugars.

3. TYPES

3.1 The material shall be of the following two types:

a) Type I — malted milk foods not containing cocoa powder, and

b) Type II — malted milk foods containing cocoa powder.

4. OPTIONAL INGREDIENTS

4.1 In addition to ingredients mentioned in **2.1** and **2.2** the products may contain any of the optional ingredients, singly or in combination as given below:

a) Flavouring agents and spices (those permitted under the PFA Rules, 1955),

b) Emulsifying agents (those permitted under the PFA Rules, 1955),

c) Eggs,

d) Protein isolates,

e) Sodium chloride,

f) Sodium or potassium bicarbonate, and

g) Minerals and vitamins.

5. REQUIREMENTS

5.1 Description

5.1.1 *Malted Milk Foods Not Containing Cocoa Powder* (*Type I*) — These shall be in the form of powder or granules or flakes. These shall be free from starch (*see* Appendix B), added sugars and added non-milk fat.

5.1.2 *Malted Milk Foods Containing Cocoa Powder* (*Type II*) — These shall be in the form of powder or granules or flakes. These shall be free from starch (except starch natural to cocoa powder) and added non-milk fat.

5.2 Malted milk foods shall be free from preservatives and added colours. These shall also be free from dirt and other extraneous matter.

5.3 Flavour — The flavour of the malted milk foods shall be fresh and sweet.

5.4 Hygienic Requirements — The products shall be processed, packed and distributed under strict hygienic conditions (*see* IS : 2491-1972*).

5.5 Malted milk foods shall also comply with the requirements given in Table 1.

6. PACKING AND MARKING

6.1 Packing — Unless otherwise agreed to between the purchaser and the supplier, malted milk foods shall be packed in quantities of 250 g, 500 g or 1 kg. These shall be packed in hermetically sealed, clean and sound tin containers or glass bottles or other moisture-proof containers, such as rigid containers made from high density polyethylene or containers made from flexible packaging material, such as laminates of paper, polyethylene, aluminium foil; in such a way as to protect them from deterioration during storage.

6.2 Marking — Each container shall be legibly and indelibly marked with the following particulars:

a) Name and type of the material and trade or brand name,
b) Name of the manufacturer,
c) Batch or code number,
d) Minimum net mass,
e) List of ingredients in descending order,
f) Directions for use, and
h) Month and year of pre-packing

6.2.1 The product may also be marked with Standard mark.

6.3 The use of the Standard Mark is governed by the provisions of the *Bureau of Indian Standards Act*, 1986 and the Rules and Regulations made thereunder. The details of conditions under which the licence for the use of Standard Mark may be granted to manufacturers or producers may be obtained from the Bureau of Indian Standards.

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*Code for hygienic conditions for food processing units (*first revision*).

TABLE 1 REQUIREMENTS FOR MALTED MILK FOODS

(*Clauses* 5.5 *and* 8.1)

SL No.	CHARACTERISTIC	REQUIREMENT FOR MALTED MILK FOODS		METHOD OF TEST, REF TO		
		Type I	Type II	Appendix	Appendix of IS : 1547-1968*	Other Indian Standards
(1)	(2)	(3)	(4)	(5)	(6)	(7)
i)	Moisture, percent by mass, *Max*	4	4	A	—	—
ii)	Total protein (N × 6·25) (on dry basis), percent by mass, *Min*	13	11·5	—	B	—
iii)	Fat (on dry basis), percent by mass, *Min*	7·5	6	—	C	—
iv)	Total ash (on dry basis), percent by mass, *Max*	5	5	—	E	—
v)	Acid-insoluble ash (on dry basis), percent by mass, *Max*	0·1	0·1	—	F	—
vi)	Solubility, percent by mass, *Min*	85	80	—	H	—
vii)	Cocoa powder (on dry basis), percent by mass, *Min*	—	5	—		*See* Note
viii)	Test for starch	Negative	—	B		—
ix)	Bacterial count, per gram, *Max*	50 000	50 000			IS : 5402-1969†
x)	Coliform count, per gram, *Max*	10	10	—		IS : 5401-1969‡

NOTE — As there is no suitable and easily workable method for determining cocoa powder content, the manufacturers would be required to maintain a record showing the quantity of cocoa powder added to each batch.

*Specification for infant milk foods (*first revision*).

†Method for plate count of bacteria in foodstuffs.

‡Methods for detection and estimation of coliform bacteria in foodstuffs.

7. SAMPLING

7.1 The method of drawing representative samples of the material and the criteria for conformity shall be as prescribed in Appendix N of IS : 1547-1968*.

---

*Specification for infant milk foods (*first revision*).

8. TESTS

8.1 Tests shall be carried out as prescribed in appropriate appendices given under col 5, 6 and 7 of Table 1.

8.2 Quality of Reagents — Unless specified otherwise, pure chemicals shall be employed in tests and distilled water (*see* IS : 1070-1960*) shall be used where the use of water as a reagent is intended.

NOTE — 'Pure chemicals' shall mean chemicals that do not contain impurities which affect the results of analysis.

APPENDIX A

[*Table* 1, *Item* (i)]

DETERMINATION OF MOISTURE

A-1. APPARATUS

A-1.1 Flat Bottom Moisture Dish with Cover — stainless steel, nickel, aluminium or porcelain, of about 80 mm diameter and 25 mm height.

A-1.2 Vacuum Oven

A-2. PROCEDURE

A-2.1 Weigh accurately about 5 g of the material into the dish previously dried and weighed. Heat the dish containing the material after uncovering in the vacuum oven maintained at a temperature between 60°C and 70°C and at a pressure of not more than 6·67 kN/m²† for about 2 hours. Cool in a desiccator and weigh with the cover on. Repeat the process of the drying, cooling and weighing at 30-minute intervals until the difference between the two consecutive weighing is less than 1 mg. Record the lowest mass.

A-3. CALCULATION

A-3.1 Moisture, percent by mass $= \dfrac{100\ (M_1 - M_2)}{M_1 - M}$

where

M_1 = mass in g of the dish with the material before drying,
M_2 = mass in g of the dish with the material after drying, and
M = mass in g of the empty dish.

---

*Specification for water, distilled quality (*revised*).
†1 kN/m² = 7·500 6 mm of Hg.

APPENDIX B

[*Table* 1, *Item* (viii)]

TEST FOR STARCH

B-1. Dissolve the malted milk food in boiling water (1 : 8 dilution). To 5 ml of the cooled malted milk food solution, add about 0·5 ml of 0·1 percent solution of iodine in potassium iodide. The mixture should not develop any blue colour in order to give a negative test.

(*Continued from page* 2)

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AMENDMENT NO. 1 JULY 2006
TO
IS 1806 : 1975 SPECIFICATION FOR MALTED MILK FOODS

(First Revision)

(*Page* 5, *clause* 5.4, *line* 2) — Substitute 'IS 2491 : 1998*' *for* 'IS : 2491 - 1972*'.

(*Page* 5, *footnote marked* *) — Substitute 'Food hygiene — General principles — Code of practice (*second revision*)' for the existing.

(*Page* 6, *Table* 1) — Substitute the following for the existing table:

Table 1 Requirements for Malted Milk Foods
(*Clauses* **5.5** *and* **8.1**)

Sl No.	**Characteristic**	**Requirement for Malted Milk Foods**		**Method of Test Ref to**
		Type I	Type II	
(1)	(2)	(3)	(4)	(5)
i)	Moisture, percent by mass, *Max*	4	4	Appendix A
ii)	Total protein (N × 6.25) (on dry basis), percent by mass, *Min*	13	11.5	IS 7219 : 1973[1)]
iii)	Fat (on dry basis), percent by mass, *Min*	7.5	6	IS 11721 : 2005[2)]
iv)	Total ash (on dry basis), percent by mass, *Max*	5	5	Annex B of IS 14433 (Part 1) : 1997[3)]
v)	Acid-insoluble ash (on dry basis), percent by mass, *Max*	0.1	0.1	Annex C of IS 14433 (Part 1) : 1997[3)]
vi)	Test for starch	Negative	-	Appendix B
vii)	Cocoa powder (on dry basis), percent by mass, *Min*	-	5	*See* Note
viii)	Solubility, percent by mass, *Min*	85	80	Appendix C
ix)	Bacterial count, per gram, *Max*	50 000	50 000	IS 5402 : 2002[4)]
x)	Coliform count, per gram, *Max*	10	10	IS 5401 (Part 1) : 2002[5)]

NOTE — As there is no suitable and easily workable method for determining cocoa powder content, the manufacturers would be required to maintain a record showing the quantity of cocoa powder added to each batch.

[1] Method for determination of protein in foods and feeds.

[2] Dried milk and dried milk products — Determination of fat content — Gravimetric method (Reference Method) (*first revision*).

[3] Infant milk substitutes — Specification : Part 1 Milk protein based.

[4] Microbiology — General guidance for the enumeration of micro-organisms — Colony count technique at 30°C (*first revision*).

[5] Microbiology — General guidance for enumeration of coliforms : Part 1 Colony count technique (*first revision*).

(*Page* 6, *clause* **7.1**, *lines* 2 *and* 3) — Substitute 'Annex E of IS 14433 (Part 1) : 1997*' *for* 'Appendix N of IS : 1547 - 1968*'.

(*Page* 6, *footnote marked* *) — Substitute 'Infant milk substitutes — Specification : Part 1 Milk protein based' for the existing.

(*Page* 7, *clause* **8.1**, *line* 2) — Substitute 'col 5' *for* 'col 5, 6 and 7'.

(*Page* 7, *clause* **8.2**, *line* 2) — Substitute 'IS 1070 : 1992*' *for* 'IS : 1070-1969*'.

(*Page* 7, *footnote marked* *) — Substitute 'Reagent grade water (*third revision*)' for the existing.

(*Page* 8, *Appendix* B, *clause* **B-1**) — Insert the following new Appendix at the end:

APPENDIX C

[*Table* 1, *Item* (viii)]

DETERMINATION OF SOLUBILITY PERCENT

C-1 PROCEDURE

C-1.1 Reconstitution — Weigh accurately 4 g of the material into a 50-ml boiling tube. Add 32 ml of water at 50 ± 1°C. Cork the tube and shake for 10 s. Place the tube in a water-bath at 50 ± 1°C for 5 min. Shake the tube for one minute, making about 4 to 6 double excursions of about 30 cm/s.

C-1.2 Removal of Fat — Fill up to the brim a 25-ml centrifuge tube with the reconstituted milk (*see* **C-1.1**) and centrifuge for 10 min at an approximate precipitating force of 770 g. (This force is obtained by using a centrifuge where the radius to the bottom of the rotating tube is 17 cm and the number of revolutions per minute is 2 000). Cool in a refrigerator or in ice until the fat becomes solid and forms a cake, taking care that the milk does not freeze. Remove the fat layer with as little milk as possible by running a needle around the cake of the fat and then remove it with a spoon-shaped spatula. Warm the milk to 27 ± 1°C. Break up the deposit with a rod or wire. Cork the tube and shake well until the liquid appears to be homogeneous.

C-1.3 Determination of Total Solids — Transfer about 2 ml of the homogeneous liquid (*see* **C-1.2**) to a previously weighed dry tared aluminium dish (No. 1) (6 cm in diameter and 2.5 cm in height) and provided with a tight fitting lid. Weigh the dish with the lid on and place it aside.

Centrifuge the tube again for 10 min (*see* **C-1.2**). Pipette about 2 ml of the upper layer of the supernatant liquid without disturbing the sediment, into a second aluminium dish (No. 2) of the same type as No. 1. Cover the dish and weigh.

Uncover both the dishes and place them side by side on steam-bath until apparently dry. Place the dishes in an air-oven at 100 ± 2°C for 90 min. Cover and transfer the dishes to a desiccator. Cool and weigh the dishes individually.

(FAD 19)

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